

SANS LIEGE WINES

FOOLS ERRAND

TECHNICAL INFO

VINTAGE: 2020

VARIETAL: Grenache

APPELLATION: Central Coast

VINEYARDS: Vineyard 101, Old Potrero, Alta Mesa, Morrowview

ALC: 15.1%

PRODUCTION: 110 cases

FERMENTATION: 33% whole cluster fruit

ELEVAGE: 22 months

FRENCH OAK: 50% second-fill puncheons, 50% neutral barriques

AGING POTENTIAL: 6-8 years

RELEASE DATE: April 1, 2023

SERVING RECOMMENDATION: Serve slightly above cellar temperature (55-60F)

ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

TASTING NOTES

There is an intensity in the stillness of the room as you type out the final sentence. Throwing your head back, you can breathe easily at long last. You notice the scents that surround you - juicy **red raspberries** and **bing cherries** in a **cypress wood** bowl, the last drops of **cola** in your glass, **blood oranges** on the counter and **eucalyptus** hanging up to dry. The book is complete despite the naysayers and you are finally at ease.

